



cherry & oak

ARTISAN ASIAN SMOKEHOUSE CUISINE




about

*Our Asian smokehouse, **Cherry & Oak**, is a haven where culinary art meets cultural fusion, crafting an unforgettable dining experience. Specializing in the meticulous slow-smoking of meats, our pride extends to being local connoisseurs of Nasi Lemak Bakar, a beloved regional dish. The essence of our name lies in the carefully selected 'Cherry' Wood for its flavour & 'Oak' Wood for temperature control in our smoker, elevating every dish.*

***Cherry & Oak** is more than a restaurant; it's our vision manifested — a unique expression of 'Artisan Asian Smokehouse Cuisine.' As we continuously push culinary boundaries, our goal is to create something extraordinary & share it with all who seek an exceptional gastronomic journey.*





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appetizers

- 
-  **SEASALT FRIES** 8
Classic skin-on steak fries.
-  **SAMBAL CHILLI FRIES / TRUFFLE FRIES*** 14
*Classic skin-on steak fries.
* with grated parmesan cheese*
-  **JAGUNG BAKAR** 8
Grilled Hokkaido white pearl corn whole cob cut into 4 pieces with zesty spicy sambal on the side.
-  **GOLDEN CASSAVA W/ GRATED CHEESE** 12
Deep fried ubi, topped with condensed milk & grated cheddar cheese. 10 pieces.
-  **BRISKET MANTOU** 13
Slow-cooked smoked brisket tucked into fluffy mantou buns with red cabbage salad & topped with BBQ sauce. 3 pieces.
- SMOKED CHICKEN SATAY MADURA** 18
*Skewered chicken, smoked & served with a spicy peanut sauce
Estimated waiting time: 20 MINS*
-  **SMOKED WAGYU SATAY MADURA** 24
*Skewered Australian Wagyu beef, smoked & served with a spicy peanut sauce.
Estimated waiting time: 20 MINS*
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LEGEND:  – Bestseller  – All-plant based

All prices are subjected to prevailing GST & Service Charge



salads

FOR SHARING

KAREDOK SALAD

18

Mesclun salad with boiled egg, cucumber, wonton chips & cherry tomatoes, dressed in peanut sauce.

PERCIK SALAD

22

Mesclun salad, blueberries, poached egg, smoked chicken thigh, wonton chips & percik sauce.



THAI MANGO SALAD W/ OCTOPUS

22

Thai-inspired mango, veggie, & octopus salad with dressing.

for kids

FOR CHILDREN 12 YEARS & BELOW

TOMATO PASTA

10

Choice of Macaroni or Spaghetti pasta cooked in tomato sauce.

MAC & CHEESE

10

Macaroni pasta cooked with cream sauce, baked with cheese.

FISH & CHIPS

13

Golden-brown battered fish fillet, served with a side of skin-on steak fries.

CHICK & CHIPS

13

Golden-brown battered chicken fillet, served with a side of skin-on steak fries.

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live shucked oysters

SEASONAL OYSTER

7/pc

Freshly shucked live oyster on the half shell. Served with lemon slice and Tobasco sauce.



ULTIMATE OYSTER

38

Platter of 6 oysters. U.P 42

pastas



NUSANTARA AGLIO OLIO

24

Linguine pasta with sautéed wild mushrooms in garlic-infused extra-virgin olive oil, topped with 1 smoked king prawn.

LAKSA LINGUINE WITH SCALLOPS

24

Mildly spicy linguine pasta served with Laksa broth & coconut milk, topped with smoked Hokkaido scallops & quail eggs.



BIRD'S EYE CHILLI PASTA W/ BRISKET

24

Mildly spicy penne pasta infused with bird's eye chilli coconut gravy, topped with smoked brisket slice.



SMOKED BEEF BACON CARBONARA

24


Linguine pasta with creamy carbonara pasta topped with in-house smoked Angus beef bacon, parmesan cheese.

SMOKED MEATBALL BOLOGNESE

24

Mildly spiced tomato base linguine with smoked beef meatballs, shiitake mushrooms & cherry tomatoes.

Estimated waiting time: 30 MINS

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all day brunch

**SMOKED PORTOBELLO
TRUFFLE OPEN TOAST** 14

Smoked portobello mushroom, truffle oil, sourdough toast with runny scrambled eggs & parmesan cheese.

**MUSHROOM & EGG
BABY DUTCH PANCAKE** 18

*Dutch-oven baked pancake topped with sautéed mushrooms, sunny-side-up egg, mesclun salad & a drizzle of maple syrup.
Estimated waiting time: 20 MINS*

**FOREST BERRIES
BABY DUTCH PANCAKE** 18

*Dutch-oven baked pancake with fresh berries, crunchy almonds, mascarpone cheese & a maple syrup drizzle.
Estimated waiting time: 20 MINS*

**BANANA BRULEE
BABY DUTCH PANCAKE** 18

*Dutch-oven baked pancake crowned with flame-torched caramelised bananas, crunchy almonds, mascarpone cheese & maple syrup drizzle.
Estimated waiting time: 20 MINS*

 **SHABSOUKA SMOKED BRISKET** 22

Smoked brisket in a smoky & spicy stew of tomatoes, poached egg, fresh onions & sourdough Roti bakar.

BRISKET BABY DUTCH PANCAKE 25

*Dutch-oven baked pancake with smoked Australian brisket slice with bbq sauce, poached egg, mesclun salad.
Estimated waiting time: 20 MINS*

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smoked & grilled specialties

Inspired by the method of slow-smoking beef, we believe in savouring the pleasures and flavours of nature's bounty in the best way possible. From beef to poultry to seafood — our custom-built one-of-a-kind smoker can handle it all.

With a diverse variety, there's bound to be something that whets your appetite.

tomahawks

FOR SHARING

BLACK ANGUS TOMAHAWK **PRE-ORDER** **168**
Recommended for 4pax

*Grass-fed Gippsland, Victoria
Black Angus beef steak, 1.6kg.
Served with 4 Nasi Lemak Bakar.*

WAGYU TOMAHAWK **PRE-ORDER** **288**
Recommended for 4pax

*Free-range, grain-finished, F1 MS4/5 Wagyu
beef tomahawk steak, 1.8kg.
Served with 4 Nasi Lemak Bakar.*

THE THORMAHAWK **PRE-ORDER** **528**
Recommended for 10-12pax

*Hammer steak from grass-fed, free range
cattle in Gippsland, Victoria, 4.5kg.
Served with 10 Nasi Lemak Bakar.*

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ultimate platters

FOR SHARING

SEAFOOD BASKET

55

Grilled seafood platter with fries & salad, featuring barramundi fillet, scallops, prawns, & calamari. Served with 2 Nasi Lemak Bakar.

Estimated waiting time: 30 MINS

IRISH DUCK

PRE-ORDER

88

Recommended for 3-4pax

Silver Hill duck from Ireland, slow-cooked. 2kg. Served with 4 Nasi Lemak Bakar.



FLANKEN RIBS PLATTER

90

Recommended for 2-4pax

Black Angus beef flanken ribs, Smoked Rainbow Sausages, Smoked Chicken Wings & 100g Smoked Brisket. Served with Roti Bakar & Salad.

WHOLE BRISKET

118

Recommended for 4pax

Grass-fed Gippsland, Victoria Black Angus beef steak, 1kg. Served with Roti Bakar, Salad & 4 Nasi Lemak Bakar.

Estimated waiting time: 30 MINS



BABY BACK BEEF RIBS

138

Recommended for 2-3pax


Black Angus beef baby back ribs slow-cooked. Served with Salad & Jagung Bakar.

Estimated waiting time: 45 MINS

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beef & lamb

-  **BRISKET** **26**
Recommended for 2-3pax
- Smoked Australian brisket slow cooked with BBQ sauce on the side. 200g. Served with 1 Nasi Lemak Bakar.*
- BEEF OXTAIL** **27**
Smoked Australian Angus Oxtail. 3 pieces of 150g cut each. Served with Sambal Belado on the side & 1 Nasi Lemak Bakar.
- LAMB CUTLETS** **27**
Smoked lamb cutlets Frenched, fat cap-on, served with Green Thai chilli sauce on the side. 3 pieces. Served with 1 Nasi Lemak Bakar.
-  **BURNT ENDS** **32**
Choice of flavour:
BBQ | Lemak Cili Api | Sambal
- Smoked Australian brisket burnt ends. Served with 1 Nasi Lemak Bakar.*
-  **FLANKEN RIBS** **38**
USDA Prime Ribs. Marinated in salt, pepper & honey. Smoked & grilled. 350g. Served with 1 Nasi Lemak Bakar.
- BEEF SHORT RIBS** **63**
Smoked Black Angus beef short ribs, 500g. Served with BBQ sauce on the side & 1 Nasi Lemak Bakar.

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chicken

CHICKEN WINGS 14

Smoked chicken wings, glazed with sweet & spicy Kicap sauce.

Served with 1 Nasi Lemak Bakar.

Estimated waiting time: 20 MINS

RAINBOW SAUSAGES 16

Smoked handmade chicken sausages.

4 pieces: Original, Spinach, Beetroot & Curry

flavoured. Served with 1 Nasi Lemak Bakar.

HALF CHICKEN 16

Smoked half chicken, 500g. Served with sambal

kicap on the side & 1 Nasi Lemak Bakar.

seafood

TIGER PRAWN 8

Grilled tiger prawn, marinated in garlic & herb butter, served with Green Thai chilli sauce on the side. 90g.

COCKLES 16

Grilled cockles cooked in Thai chilli sauce, served with crushed peanuts.

TRUFFLE CLAMS 16

Fresh clams cooked in truffle-infused sauce, served with fresh herbs & Green Thai chilli sauce on the side.

WHOLE SQUID 18

Smoked whole squid glazed with Sambal kicap, served with Green Thai chilli sauce on the side. Served in 8 - 10 inch size.


BABY SQUID TIGA RASA 18

Baby squid cooked in sweet & tangy sauce.



OCTOPUS 25

Smoked Abrolhos octopus tentacle with Sambal kicap & Green Thai chilli sauce on the side. 90g.

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UNAGI

27

Smoked whole Unagi, 200g. Served with sambal kicap on the side & 1 Nasi Lemak Bakar.



BARRAMUNDI

48

Smoked whole Barramundi fish smoked to perfection, encased in a salt crust, 800g. Served with sambal kicap on the side & 2 Nasi Lemak Bakar.

Estimated waiting time: 45 MINS



JIMBARAN RAY

48

Grilled stingray with spicy Indonesian sambal. 1kg. Served with 2 Nasi Lemak Bakar.

Estimated waiting time: 45 MINS

SNOW CRAB

48

Grilled whole snow crab dressed in garlic butter sauce. Served with 2 Nasi Lemak Bakar.

Estimated waiting time: 45 MINS

RED SNAPPER

68

Grilled wild catch red snapper marinated in Nusantara spices, served with Sambal kicap & Green Thai chilli sauce on the side. 1kg. Served with 2 Nasi Lemak Bakar.

Estimated waiting time: 45 MINS

vegetables

DANCING EGG PLANT

14

Grilled eggplant with spicy Belado sauce, topped with Bonito flakes.

Served with 1 Nasi Lemak Bakar.

Estimated waiting time: 20 MINS



BRUSSEL SPROUTS

14

Grilled brussels sprouts with a light seasoning of truffle salt & lemon.

Served with 1 Nasi Lemak Bakar.



BROCCOLLINI

14

Grilled broccollini sprouts with a light seasoning of truffle salt & lemon.

Served with 1 Nasi Lemak Bakar.

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desserts

SEA SALT FUDGE BROWNIE 6

Rich & fudgy brownies topped with sea salt.

BELGIUM FUDGE BROWNIE 6

Rich & fudgy brownie made with premium Belgian chocolate.

LEMON POUND CAKE 6

Tangy, sweet, & moist cake made with fresh lemon juice & zest.

CARAMEL BANANA CAKE 6

Sweet & fruity cake made with fresh bananas & drizzled with caramel sauce.

VARLHONA ZUCCHINI LOAF SLICE 7

Healthy slice of chocolate loaf, made with fresh zucchini & premium Valrhona chocolate.

 **BASQUE BURNT CHEESECAKE** 7

Warm cheesecake with creamy & cheesy center on the inside.

 **TIRAMISU** 8

Layers of lady fingers dipped with espresso & mascarpone cheese & topped with cocoa.

PULUT HITAM PANNA COTTA 8

Creamy panna cotta meets the rich, aromatic taste of Pulut Hitam, black glutinous rice.

 **CHEMPEDAK CREME BRULEE** 10

Chempedak-infused custard with a sweet tangy flavour & a caramelized sugar crust.


VARLHONA CHOCOLATE SOUFFLÉ 12

Light & fluffy souffle, made with premium Valrhona chocolate.

Estimated waiting time: 20 MINS

LYCHEE ROSE PAVLOVA 12

Crisp meringue base with a soft centre, topped with lychees, & a hint of edible rose garnish.

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beverages

ARTISANAL COFFEE

HOT | ICED

ESPRESSO	3.5	
LONG BLACK	4.5	5.5
FLAT WHITE	5	6
CAFE LATTE	5	6
CAPPUCCINO	5	6
CAFE MOCHA	5.5	6.5
GULA MELAKA	6	7

NON-COFFEE

VARLHONA CHOCOLATE	6.5	7.5
MATCHA LATTE	5.5	6.5

GRYPHON ARTISAN TEA BY THE POT

CHAMOMILE	6.5
EARL GREY LAVENDER	6.5
LEMON GINGER MINT	6.5
STRAITS CHAI	6.5

GRYPHON SPARKLING TEA

PEARL OF THE ORIENT WITH LYCHEE	6.5
EARL GREY WITH STRAWBERRY	6.5
OSMANTHUS SENCHA WITH PASSIONFRUIT	6.5
HANAMI WITH PEACH	6.5

GUSTO


LEMON YUZU	8
BLOOD ORANGE	8
GINGER CHIPOTLE	8
REAL COLA	8

BUNDABERG

ROOT BEER	6.5
GINGER BEER	6.5

WATER

HILDON SPARKLING – 750ML	9
HILDON STILL – 750ML	9

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zero-alcohol

0% ALCOHOL, 100% ENJOYMENT

GLASS | 14
BOTTLE | 60



NON

NON 1 - SALTED RASPBERRY & CHAMOMILE

Vibrant red fruit, balanced salinity, candied floral nose. Lightly sparkling. Pairs well with seafood & meat

NON 3 - TOASTED CINNAMON & YUZU

Tart citrus, subtle warming spice, bitter finish. Pairs well with Asian spices.

NON 7 - STEWED CHERRY & COFFEE

Rich dark fruits, spiced nose, undertones of coffee. Lightly sparkling. Pairs well with meat.

NOUGHTY

SPARKLING CHARDONNAY

Elegant pale colour with a crisp & ripe apple scent accompanied by a touch of sweetness. Organic & vegan.

SPARKLING ROSE

Soft fruity aromatics, a medium-dry palate, & notes of raspberries & strawberries. Organic & vegan.

COPENHAGEN SPARKLING TEA

BLÅ

Delicate Jasmine & beautiful complexity. Chamomile, citrus, white teas, green teas.

LYSERØD

Light bitter fruity notes. Sparkling. Red berries, red apples, Oolong tea, blackberries, hibiscus & Silver Needle white tea.



NATUREO

GARNACHA SYRAH

Fruity aromas of blackberries & a hint of spice. Smooth & delicious, made from Garnacha & Syrah grapes.

WHITE MUSCAT

Floral & fruity with notes of banana, coconut & tropical fruits. Cheerful & lively on the palate, with fine apple-like acidity.

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**WE OFFER CATERING &
RESTAURANT BUYOUTS
FOR EVENTS!**



**CONTACT US FOR
MORE INFORMATION**

